

## Basic Olive Oil Pastry

### Equipment:



metric measuring cups



metric measuring spoons



kitchen scales



bowls – 1 large,  
1 small



sieve or sifter



food processor



tea towel

## Ingredients:



200 g plain flour



½ teaspoon salt



1½ tablespoons  
extra virgin olive oil



½ cup water

## What to do:



Sift the flour and the salt into the bowl of the food processor.

(Also sprinkle some flour onto your clean workbench.)



Mix the oil and water in a small bowl. Turn the food processor on. Add the oil–water mixture to the food processor. Then add the icy-cold water.



Stop the machine as soon as the mixture forms a rough ball. Tip the dough out onto your floured workbench.



Knead it for 1 minute.



Place the dough into a large bowl.



Cover it with a dry tea towel and leave it for an hour.

Your pastry is now ready to use in a recipe.